



**Silver Fork is a celebration of the very best of British cuisine.**  
**We've taken heritage dishes that are unique to our home turf and used an ingredient-led approach to levelling up the wow-factor. By using precise technical skill we've elevated something that sounds simple into something modern, something unexpected, something worthy of a silver fork.**  
**Standby for some surprises.**

## STARTERS

### **Corned Beef (GO)**

Homemade corned beef on dark rye. Served with pickled vegetables and a whipped mustard gravy butter.

### **Cockles**

Lightly-fried cockles with an accompaniment of black vinegar and homemade gentleman's relish.

### **Sausage roll**

Pork, foie gras, soft cheese and truffle, rolled in seeded pastry and garnished with ketchup.

### **Coronation Chicken (GO)**

Lightly-curry pulled chicken. Served with raisins, crisp coriander sponge, almond crouton and mango chutney.

### **Scotch Egg (V)**

A deconstructed scotch egg with a beetroot mousse, pumpkin seed and truffle crumb.

### **Chip Shop Scallops**

Scallops with all the chip shop favourites.

### **Tomato Soup (VE, GF)**

A full-flavoured favourite, but not as you expect.

(V) Vegetarian    (GF) Gluten-free    (GO) Gluten-free option available    (VE) Vegan    (VO) Vegan option available

All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your waiter who will advise you of the menu options available to you.

\*Public Health Advisory: Consuming **raw or uncooked meats, poultry, seafood, shellfish, or eggs** may increase your risk for foodborne illness, especially if you have certain medical conditions.



## MAIN COURSES

### **Pie & Mash**

Oxtail pie, and slow cooked beef short rib. Served with horseradish mash, seasonal greens and proper gravy.

### **Salmon & Sole (GF)**

Salmon and sole with creamed leeks, saffron mash and a white wine, dill and shrimp sauce.

### **Ham, Egg & Chips (GF)**

Smoked fillet of pork wrapped in Parma ham, accompanied by a soft cooked egg, chips and greens.

### **Fish Pie (GF)**

Curry spiced monkfish and sustainable fish pie with a buttery mash topping and a side of seasonal greens.

### **Celeriac (VE, GF)**

Confit roasted celeriac with a mustard and tarragon sauce, pine nut crumble topping and chips.

### **Pork, Crayfish & Black Pudding**

Pork belly, crayfish and black pudding, with bubble and squeak, and a burnt apple cider sauce.

### **Signature Beef Wellington**

Traditional beef wellington with truffle oil Duxelles and Parma ham. Served with fondant potato, Yorkshire pudding, spinach and carrot three ways.

### **Signature Vegetarian Wellington (V)**

Traditional soy and oat-based wellington with thyme, garlic, spinach and mushrooms. Served with fondant potato, Yorkshire pudding and carrot three ways.

## SOMETHING SWEET

### **Sticky Toffee Pudding**

Sponge pudding with toffee sauce and clotted cream ice-cream.

### **Apple Crumble (GF)**

Apple and vanilla compote with crumble and custard but not as you know it.

### **Jam Roly-Poly**

Steamed pudding with vanilla and jam.

### **Black Forest Arctic Roll (VE)**

Chocolate cherry sponge with kirsch ice-cream.

### **What A Mess**

Meringue and berry pudding served table-side for two.

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